

IN THE CLAIMS

Please amend claims 1 and 26-28, such that pending claims 1-28 are as follows:

1. (Currently Amended) A dry, organic oxygen scavenging composition for enhancing shelf-life of a packaged product, said composition ~~comprising~~ consisting essentially of a plurality of dry ingredients ~~including~~ consisting essentially of an enzyme system, a suitable energy source for said enzyme system, and a suitable non-aqueous neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining a stable pH during said enzymatic consumption, said dry, organic composition being suitable for direct contact application to the product of the packaged product with no consumer detectable change in product character.
2. (Original) The dry, organic oxygen scavenging composition of claim 1 wherein said enzyme system comprises an oxidoreductase enzyme.
3. (Original) The dry, organic oxygen scavenging composition of claim 2 wherein said enzyme system further comprises catalase.
4. (Original) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises glucose oxidase.
5. (Original) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises hexose oxidase.
6. (Original) The dry, organic oxygen scavenging composition of claim 3 wherein said suitable energy source comprises a reducing sugar.
7. (Original) The dry, organic oxygen scavenging composition of claim 6 wherein said reducing sugar is selected from the group consisting of glucose, galactose, fructose, xylose, arabinose,

mannose, rhamnose, maltose, isomaltose, lactose, and cellobiose.

8. (Original) The dry, organic oxygen scavenging composition of claim 7 wherein said suitable energy source comprises a glucose source.

9. (Original) The dry, organic oxygen scavenging composition of claim 8 wherein said glucose source comprises dextrose.

10. (Original) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises glucose oxidase.

11. (Original) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises hexose oxidase.

12. (Previously Presented) The dry, organic oxygen scavenging composition of claim 10 wherein said glucose oxidase is present in an amount of between about 1 and 100 activity units (U) per gram.

13. (Previously Presented) The dry, organic oxygen scavenging composition of claim 8 wherein said catalase is present in an amount of between about 1 and 300 activity units (U) per gram.

14. (Previously Presented) The dry, organic oxygen scavenging composition of claim 13 wherein a source of glucose is present in an amount of between about 20 to 99 weight percent.

15. (Original) The dry, organic oxygen scavenging composition of claim 14 wherein said suitable non-aqueous neutralizing agent is present in an amount of about 1 to 80 weight percent of said composition.

16. (Original) The dry, organic oxygen scavenging composition of claim 15 wherein said suitable

non-aqueous neutralizing agent comprises sodium bicarbonate.

17. (Original) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 0.5 to 1.

18. (Original) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 10 to 1.

19. (Original) The dry, organic oxygen scavenging composition of claim 18 wherein said molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 2 to 1.

20. (Original) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in a water permeable enclosure.

21. (Original) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a bag.

22. (Original) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a resealable bag.

23. (Original) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a sachet.

24. (Original) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in laminate product receiving structure.

25. (Original) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is embodied in a three dimensional form.

26. (Currently Amended) A product comprising a non-aqueous enzymatic oxygen scavenging composition in combination with a foodstuff susceptible to oxygen spoilage ~~of a packaged within a foodstuff package~~, said ~~system~~ non-aqueous enzymatic oxygen scavenging composition comprising an enzyme system, an effective energy source for said enzyme system, and an effective amount of a dry neutralizing agent for buffering reaction products formed during enzymatic activity of said enzyme system subsequent to direct application of the composition upon said foodstuff in furtherance of oxygen scavenging.

27. (Currently Amended) An organic oxygen scavenging composition for ~~direct contact~~ application to and or with food stuff of packaged food stuffs, said composition ~~comprising~~ consisting of non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining an effective pH for continuation of initiated oxygen scavenging, said composition being disposed within a water permeable enclosure for direct contact with the food stuff within the package for the food stuff.

28. (Currently Amended) In a food preservation process the steps comprising:

- a) providing a foodstuff susceptible to oxygen degradation;
- b) providing an organic oxygen scavenging composition ~~comprising~~ consisting of non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source; and,
- c) packaging said composition with said foodstuff within a container for said foodstuff, said composition thereby in direct contact with said foodstuff in said container.